

2009--68



UNIVERSITY OF TORONTO
FACULTY OF MUSIC

Thursday, September 24, 2009
12:10 pm. Walter Hall

THURSDAYS AT NOON

Music and Poetry

Jason Nedecky, baritone
Che Anne Loewen, piano
Eric Domville, speaker

A
LUT
M
O N
D E
DONT
JE SUIS
LA LAN
GUE É
LOQUEN
TE QUESA
BOUCHE
O PARIS
TIRE ET TIRERA
T O U JOURS
AUX A L
LEM ANDS

PROGRAM

Calligrammes, Op. 140 (1948)

1. L'Espionne
2. Mutation
3. Vers le sud
4. Il pleut
5. La grâce exilée
6. Aussi bien que les cigales
7. Voyage

La Bonne Cuisine (1949)

1. Plum Pudding
2. Queues de Boeuf
3. Tavouk Guenksis
4. Civet à Toute Vitesse

Francis Poulenc (1899-1963)
Poetry by Guillaume Apollinaire

Leonard Bernstein (1918-1990)
Texts from *La Bonne Cuisine Française*
by Emile Dumont

The sung English adaptation was created by the composer

NEXT ON THURSDAYS AT NOON

October 1

Susan Hoeppner, flute, Lydia Wong, piano
Carl Reinecke: "Undine" Sonata for flute and piano
Philippe Gaubert: Nocturne et Allegro Scherzando
Lowell Liebermann: Sonata for flute and piano

09|10

www.music.utoronto.ca

BIOGRAPHIES

"One of the fine new voices on the block", baritone **JASON NEDECKY** "has never disappointed, always displaying a rich, sonorous sensitivity" (*Opera Canada*).

Mr. Nedecky performs regularly as a soloist in recital and concert engagements. He has appeared with the Manitoba Chamber Orchestra, Toronto Consort, Toronto Chamber Choir, Toronto Philharmonia, Aldeburgh Connection Recital Series, Mountain View Connection Recital Series in Calgary, the International Bach Festival Toronto, Talisker Players, Mooredale Concert Series, Brantford Symphony, Bach-Elgar Choir of Hamilton, and the Valley Festival near Ottawa. On the operatic stage, he has performed roles with the Canadian Opera Company, with Saskatoon Opera as Escamillo in *Carmen*, with the Toronto Masque Theatre, in the title role of *Don Giovanni* at Opera Nuova in Edmonton and in the Brott Summer Music Festival in Hamilton, and in Opera Atelier productions of Mozart's *The Marriage of Figaro* and *The Magic Flute*, as well as Lully's *Persée*, released on DVD under the EuroArts label.

Mr. Nedecky has recently been involved in several Baroque recording projects with the Aradia Ensemble on the Naxos label. He sings the role of Corrado in Vivaldi's opera *Griselda* and is featured on Handel's *Israel in Egypt*. Future releases in this series include a recording of Purcell incidental music, and Samuel Arnold's opera *Polly*. Mr. Nedecky studied at the University of Toronto, in Baden bei Wien, Austria, in Aldeburgh, England, at L'Académie Musicale de Villecroze in Provence, France, and at the Banff Centre. In 2007 and 2008, he was soloist with Consort Caritatis on tours to Eastern Europe and Italy.

Mr. Nedecky teaches diction and language courses at the University of Toronto Faculty of Music, and at the Glenn Gould School of the Royal Conservatory of Music.

CHE ANNE LOEWEN, pianist, is well-known at the Faculty of Music where she coaches singers and teaches master classes in vocal literature to pianists and singers. She has a particular love of poetry and of the expression of text in music. As accompanist, she has performed throughout Canada and in Europe and Asia with many singers including Ben Heppner, Measha Brueggergosman and Kimberly Barber, and has toured in concert with soprano Lorna MacDonald and trumpeter Guy Few. She has coached many competition winners and as guest instructor has taught in many venues throughout Canada, including York University, Dalhousie University and the Banff Centre. In the press, she has been praised for her "brilliant support" (*The Globe and Mail*), "truly exquisite articulation" (*Fredericton Daily Gleaner*) and her "subtlety and nuance" (*Halifax Chronicle-Herald*).

ERIC DOMVILLE is a Professor Emeritus of English at the University of Toronto. Since his retirement, he has extended a longstanding interest in the relationship of words and music. He has lectured, broadcast and written extensively on opera, including articles for the Canadian Opera Company's programme books as well as giving pre-performance talks for the Company. He offers courses on various aspects of opera in the Continuing Education Division of St. Michael's College. Currently he is assisting his wife, Jean MacPhail, in a course on English song at the Royal Conservatory of Music.

Texts and Translations

POULENC: CALLIGRAMMES

Poetry by Guillaume Apollinaire

1. L'Espionne

Pâle espionne de l'Amour
Ma mémoire à peine fidèle
N'eut pour observer cette belle
Forteresse qu'une heure un jour

Tu te déguises

À ta guise

Mémoire espionne du coeur
Tu ne retrouves plus l'exquise
Ruse et le coeur seul est vainqueur

Mais la vois-tu cette mémoire
Les yeux bandés prête à mourir
Elle affirme qu'on peut l'en croire
Mon coeur vaincra sans coup férir

2. Mutation

Une femme qui pleurait

Eh! Oh! Ha!

Des soldats qui passaient

Eh! Oh! Ha!

Un éclusier qui pêchait

Eh! Oh! Ha!

Les tranchées qui blanchissaient

Eh! Oh! Ha!

Des obus qui pétaient

Eh! Oh! Ha!

Des allumettes qui ne prenaient pas

Et tout

A tant changé

En moi

Tout

Sauf mon amour

Eh! Oh! Ha!

1. The Spy

Pale spy of Love
My memory scarcely to be trusted
Having observed this beautiful
Fortress for but an hour one day

You disguise yourself

As you will

Memory spy of the heart
You find no longer the exquisite
Trickery and the heart alone is victorious

But do you see this memory
Eyes blindfolded ready to die
It affirms that one can believe in it
My heart will conquer without a shot

2. Mutation

A woman who was crying

Eh! Oh! Ha!

Soldiers who were passing by

Eh! Oh! Ha!

A lock-keeper who was fishing

Eh! Oh! Ha!

The trenches that were turning white

Eh! Oh! Ha!

Shells that were exploding

Eh! Oh! Ha!

Matches that did not strike

And all

Has changed so much

In me

All

Except for my love

Eh! Oh! Ha!

3. Vers le sud

Zénith

Tous ces regrets
Ces jardins sans limite
Où le crapaud module un tendre cri d'azur
La biche du silence éperdu passe vite

Un rossignol meurtri par l'amour chante sur
Le rosier de ton corps dont j'ai cueilli les roses
Nos coeurs pendent ensemble au même grenadier
Et les fleurs de grenade en nos regards écloses
En tombant tour à tour ont jonché le sentier

4. Il pleut

Il pleut des voix de femmes comme si elles étaient
mortes même dans le souvenir
C'est vous aussi qu'il pleut merveilleuses rencontres de
ma vie ô gouttelettes
Et ces nuages cabrés se prennent à hennir tout un
univers de villes auriculaires
Ecoute s'il pleut tandis que le regret et le dédain
pleurent une ancienne musique
Ecoute tomber les liens qui te retiennent en haut et en bas

5. La grâce exilée

Va-t'en va-t'en mon arc-en-ciel
Allez-vous-en couleurs charmantes
Cet exil t'est essentiel
Infante aux écharpes changeantes

Et l'arc-en-ciel est exilé
Puisqu'on exile qui l'irise

Mais un drapeau s'est envolé
Prendre ta place au vent de bise

3. Towards the South

Zenith

All these regrets
These limitless gardens
Where the toad varies a tender azure cry
The doe of the boundless silence passes quickly

A nightingale wounded by love sings on
The rose hedge of your body from which I have plucked the roses
Our hearts hang together on the same pomegranate tree
And the pomegranate flowers in our budding glances
falling one by one have littered the path

4. It is raining

It is raining women's voices as if they were dead even in
memory
It is you also that it is raining marvelous encounters of
my life o droplets
And these reared-up clouds begin to neigh a whole
universe of hearing cities
Listen if it is raining while regret and disdain weep an
ancient music
Listen to the falling of the bonds that hold you high and low

5. Grace exiled

Go away, go away my rainbow
Go away charming colours
This exile is essential for you
Infanta of the changing scarves

And the rainbow is exiled
Since she who gives it colour is exiled

But a flag is flying
To take your place in the North wind

6. Aussi bien que les cigales

Gens du midi gens du midi
vous n'avez donc pas regardé les cigales
que vous ne savez pas creuser
que vous ne savez pas vous éclairer ni voir
Que vous manque-t'il donc pour voir aussi bien
que les cigales
Mais vous savez encore boire comme les cigales
ô gens du midi gens du soleil
gens qui devriez savoir creuser et voir aussi bien
pour le moins aussi bien que les cigales
Eh quoi! vous savez boire et ne savez plus pisser
utilement comme les cigales
le jour de gloire sera celui où vous saurez creuser pour
bien sortir au soleil
creusez voyez buvez pissez comme les cigales
gens du midi il faut creuser voir boire
pisser aussi bien que les cigales pour chanter comme elles
LA JOIE ADORABLE DE LA PAIX SOLAIRE

7. Voyage

Adieu Amour nuage qui fuit et n'a pas chu pluie féconde
refais le voyage de Dante

Télégraphe
Oiseau qui laisse tomber ses ailes partout

Où va donc ce train qui meurt au loin
Dans les vals et les beaux bois frais du tendre
été si pâle?

La douce nuit lunaire et pleine d'étoiles
C'est ton visage que je ne vois plus

6. As well as the cicadas

People of the south people of the south
you have not watched the cicadas then
for you do not know how to dig
for you do not know how to make light or see
What are you missing then to see as well
as the cicadas
But yet you can drink like the cicadas
o people of the south people of the sun
people who should know how to dig and to see as well
at least as well as the cicadas
What! you can drink and no longer know how to piss
usefully like the cicadas
the glorious day will be when you know how to dig to
get out into the sun
dig see drink piss like the cicadas
people of the south you must dig see drink
piss as well as the cicadas in order to sing like them
THE LOVABLE JOY OF THE SUN-FILLED PEACE

7. Voyage

Farwell love cloud that flees and has not dropped fertile rain
retrace the journey of Dante

Telegraph
bird who lets its wings fall everywhere

Where then does this train go that dies away in the distance
In the valleys and the beautiful cool woods of the tender
summer so pale?

The gentle night moonlit and full of stars
It is your face that I see more

BERNSTEIN: LA BONNE CUISINE

Texts from *La Bonne Cuisine Française*
by Emile Dumont

1. Plum Pudding

250 grammes de raisins de Malaga
250 grammes de raisins de Corinthe
250 grammes de graisse de rognon de boeuf
125 grammes de mie de pain émiettée
60 grammes de sucre en poudre ou de cassonade
1 verre de lait
1 demi-verre de rhum ou d'eau-de-vie
3 oeufs
1 citron
Muscade, gingembre, cannelle en poudre, mélangé
(en tout la moitié d'une cuillère à café)
Sel fin la moitié d'une cuillère à café

2. Queues de Boeuf

La queue de boeuf n'est pas un mets à dédaigner.
D'abord avec assez de queues de boeuf on peut faire un
pot-au-feu passable.

Les queues qui ont servi à faire le pot-au-feu peuvent être
mangées, panées, et grillées, et servies avec une sauce
piquante ou tomate.

3. Tavouk Guenksis

Tavouk Guenksis: poitrine de poule.

Faites bouillir une poule dont vous prendrez les blancs;
vous les pilerez de façon à ce qu'ils se mettent en charpie.

Puis mêlez-les avec une bouillie comme celle ci-dessus
du Mahalebi.

1. Plum Pudding

250 grams of Malaga grapes
250 gram of Corinth grapes
250 grams of beef kidney suet
125 grams of breadcrumbs
60 grams of sugar, either powdered white or brown
1 cup of milk
½ cup of rum or brandy
3 eggs
1 lemon
Nutmeg, ginger, and powdered cinnamon, mixed
(½ teaspoon altogether)
½ teaspoon of fine salt

2. Ox-Tails

Ox-tail is not a dish to be scorned. In the first place,
with enough ox-tails one can make a decent stew.

The tails which have been used to make the stew can
be eaten breaded, grilled, or served in a spicy sauce or
a tomato sauce.

3. Tavouk Guenksis

Tavouk Geunksis: breast of chicken.

Boil a chicken and take from it the white meat; shred the
meat into a mince.

Then combine the meat with a mash, such as the one
described above for Mahalebi.

4. Civet à Toute Vitesse

Lorsqu'on sera très pressé, voici une manière de confectionner un civet de lièvre que je recommande:

Dépecez le lièvre comme pour le civet ordinaire.
Mettez-le dans une casserole ou un chaudron avec son sang et son foie écrasé.

Une demi-livre de poitrine de porc (coupée en morceaux)
Une vingtaine de petits oignons (un peu de sel et poivre)
Un litre et demi de vin rouge
Faites bouillir à toute vitesse.

Au bout de 15 minutes environ, lorsque la sauce est réduite de moitié, approchez un papier enflammé, de manière à mettre le feu au ragoût.

Lorsqu'il sera éteint, liez la sauce avec une demi-livre de beurre manié de farine.

Servez

4. A Quick Stew

When you are very rushed, here's a way to prepare a jugged hare that I recommend:

Carve the rabbit limb from limb in the ordinary way for stew.
Put it in a casserole or a cauldron with its blood and its liver mashed.

½ pound of pork belly (cut into pieces)
About 20 pearl onions (with a little salt and pepper)
1.5 litres of red wine
Boil on high heat.

After about 15 minutes, when the sauce has reduced by half, apply a flame to light the stew.

When the flame has gone out, thicken the sauce with a ½ pound of butter and flour.

Serve